TRADITIONAL DISHES

Curry
Cooked in a medium sauce.

Madras
An Indian classic, fairly hot.

Vindaloo
Hot with potatoes.

Phaal
A very hot dish.

Bhoona
A medium dish in a thick sauce.

Dupiaza
Cooked with fried onions.

Saag
Cooked with spinach.

Rogan Josh
Cooked with freshly fried tomatoes.

Kurma
Mild with almonds and raisins.

Jalfrezi
Cooked with green chillies and herbs.

Malaya
Cooked with pineapple.

Achari
Cooked with hot and tangy pickle.

Chicken	£8.50	Prawn	£8.95
Lamb	£9.50	King Prawn	£15.95
Chicken or Lamb Tikka	£9.95	Vegetable (V)	£7.95

RICE

Some rice dishes may contain nuts, please ask for details.

1. Curry Garden Special Rice (V) £4.95
   (fried with spinach and carrot)
2. Boiled Rice (V) £3.50
3. Pilau Rice (V) £4.50
4. Special Fried Rice £4.95
   (fried with eggs and peas)
5. Mushroom Rice (V) £4.95
6. Garlic Rice (V) £4.95
7. Keema Rice £4.95
   (fried with minced meat)
8. Onion Fried Rice (V) £4.95
9. Egg Rice £4.95
10. Coconut Rice (V) £4.95
11. Pineapple Rice (V) £4.95
12. Kashmiri Rice (V) £4.95
    (fried with mixed nuts and raisins, with a hint of rose water)

SIDE DISHES

Bhajees are fried in an authentic Indian style using the finest fresh vegetables, all dishes are suitable for vegetarians. (V)

1. Rogonee Sabzi £5.95
   Finest mixed vegetables cooked bhoona style with peppers, tomatoes & fresh green chillies.
2. Brinjal Bhajee *(aubergine)* £5.95
3. Mushroom Bhajee £5.95
4. Cauliflower Bhajee £5.95
5. Saag Paneer *(spinach & melted cheese)* £5.95
6. Motor Paneer *(peas & melted cheese)* £5.95
7. Saag Aloo Paneer £5.95
   (spinach, potatoes & melted cheese)
8. Saag Aloo *(spinach & potatoes)* £5.95
9. Bombay Potatoes *(hot)* £5.95
10. Aloo Motor *(potatoes & peas)* £5.95
11. Mixed Vegetable Bhajee £5.95
12. Tarka Dhaal £5.95
    (lentils with herbs & spices)
13. Chana Massala *(chickpeas)* £5.95
14. Aloo Gobi *(potatoes & cauliflower)* £5.95
15. Cucumber and Onion Raitha £1.50
    (Homemade yoghurt)
16. Green Salad £2.95
17. Bombay Salad *(hot)* £2.95

SUNDRIES

Some breads may contain nuts, please ask for details.

1. Naan £3.95
2. Keema Naan £4.95
   (minced meat)
3. Peshwari Naan (V) £4.95
   (sultanas & nuts)
4. Garlic Naan (V) £4.95
5. Cheese Naan (V) £4.95
6. Cheese and Garlic Naan (V) £4.95
7. Chilli Naan (V) £4.95
8. Stuffed Paratha (V) £4.95
   (with vegetables)
9. Plain Paratha (V) £4.95
10. Chappati (V) £1.95

VEGETABLE THALI (V)

Mixed Vegetable Curry, Chana Massala, Aloo Gobi, Yoghurt, Pilau Rice and Naan Bread. **£18.95**

FOOD ALLERGIES & INTOLERANCES

If you have a food allergy or intolerance, please speak to our staff about the ingredients in your meal, **BEFORE** making your order. Thank you.

CURRY GARDEN

69 Orchard Street
Weston Super-Mare
BS23 1RL

01934 624660

www.thecurrygardenrestaurant.co.uk

All prices include VAT, most major credit and debit cards are welcome.
Any dish not on this menu can be prepared to order.
The management reserve the right to refuse service.

Vegan Options Available
(Please enquire)

Gift Vouchers Available
(Please enquire)

POWERED BY FAST FOOD 0333 772 6181

Est. 1982

CURRY GARDEN

TAKE AWAY MENU

01934 624660

69 Orchard Street, Weston Super-Mare, BS23 1RL

www.thecurrygardenrestaurant.co.uk

SCAN ME

15% DISCOUNT
ON TAKE AWAYS
(Applies only to collection orders over £10)

FREE LOCAL
BS23 HOME DELIVERY
Minimum order of £15 required. £2 charge on other Postcode regions. Collection only after 10pm

APPETISERS

1. Papadom (V) £0.95
2. Chutney & Pickles (V) *(each)* £0.95
   A choice of lime, mango, onion salad or mint sauce.
3. Onion Bhajee (V) £5.95
4. Samosa *(meat or veg)* £5.95
5. Garlic Mushrooms (V) £4.95
6. Chilli Paneer (V) £5.95
   Indian cheese flame fried with onions, fresh pepper, green chilli and coriander smothered with sweet and sour sauce.
7. Chicken or Lamb Tikka £6.95
8. Mixed Kebab £7.95
   Chicken, lamb and sheekh kebab lightly spiced and grilled in the tandoori clay oven.
9. Sheekh Kebab £5.95
10. Shami Kebab £5.95
11. Chicken Pakora £6.95
12. Tandoori Lamb Chops £7.95
    Pieces of lamb chops marinated with fresh herbs and spices then cooked in the tandoori clay oven.
13. Chicken Chat Puree £6.95
    Pieces of chicken cooked in a hot and sour sauce served on a fried puree bread.

SEAFOOD APPETISERS

14. Prawn Puree £5.95
15. Coconut Seafood Puree £7.95
    Mixed seafood lightly fried and cooked with delicate spices in a coconut sauce.
16. King Prawn Puree £8.95
17. Fish Tikka £6.95
    Marinated fish grilled in the tandoori clay oven.

TANDOORI DISHES

Tandoori is a Charcoal fire clay oven. These dry dishes are marinated in yoghurt with a blend of herbs and spices. All are served with fresh salad and mint yoghurt dressing.

1. Tandoori Chicken £11.95
   Spring chicken on the bone marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
2. Tandoori Lamb Chops £11.95
   Lamb chops marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
3. Tandoori King Prawn £16.95
   Fresh juicy king prawns marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
4. Tandoori Mixed Grill £18.95
   Platter of lamb, chicken and sheekh kebab grilled in the clay oven, served with naan bread.
5. Chicken or Lamb Tikka £9.95
   Boneless chicken or lamb marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
6. Garlic Chicken or Lamb Tikka £10.95
7. Paneer Tikka (V) £8.95
   Homemade Indian cottage cheese cooked in the tandoori clay oven.
8. Chicken or Lamb Shashlick £13.95
   Lightly spiced, grilled in the clay oven with onions, peppers and tomatoes.

Signature DISHES

1. Chicken Aamwala £12.95
   Cooked with mango slices in an exotic sauce, mild to medium.
2. Lucknow Chicken or Lamb £12.95
   Prepared in an aromatic cashew nut sauce, mild.
3. Citrus Chicken or Lamb £12.95
   Enriched with a Bangladeshi shatkora pickle and curry leaves, in a thick and hot tangy sauce.
4. Jeffery Duck £13.95
   Grandma's recipe, duck prepared with fresh coriander and ginger with a hint of cranberry chutney.
5. Butter Chicken £12.95
   Cooked with butter, fresh herbs and spices, medium.
6. Chicken Hasina Special £12.95
   A beautiful combination of mushrooms, peppers and onions cooked in a mild to medium sauce.
7. Chicken Tikka Cinbay £12.95
   Chicken tikka cooked in a bhoona sauce, with aromatic cinnamons and bay leaves.
8. Jeera Jalalabadi £12.95
   Chicken cooked with onions, green and red pepper, chickpeas, green chilli, ginger and cumin seeds, hot.
9. Garlic Chicken Tikka Madras £12.95
   Cooked with curry leaves and fresh whole cloves of garlic, hot.
10. Shahi Chicken Tikka Kurma £12.95
    Cooked with a creamy and sweet sauce with almonds and raisins, mild.
11. Chicken Nawabi £12.95
    Marinated chicken cooked in a fresh homemade yoghurt, cream and mint.
12. Akbari Chicken or Lamb £12.95
    Cooked with a combination of chicken or lamb with mince meat, herbs and spices.
13. Chicken or Lamb Nagashwari £12.95
    Enriched with Naga flavoured pickle, herbs and spices, hot.
14. Hydrabadi Biryani £14.95
    A special tandoori mix stir-fried with basmati rice and delicate flavours.
15. Chicken or Lamb Tikka Makhon Malai £12.95
    A popular dish cooked exquisitely with cheese and herbs, mild to medium.
16. Chicken Tikka Chilli Massala £12.95
    Cooked with fresh chillies and coriander in a spicy tandoori massala sauce.
17. Coconut Chicken Curry £12.95
    Famous South Indian cuisine cooked with coconut milk, curry leaves and green chilli, hot.
18. Special Handi Chicken or Lamb £12.95
    A staff speciality cooked with exotic spices in a thick medium to hot sauce.
19. Garhwali Lamb £12.95
    Lamb cooked with ginger, garlic, fried onions and pepper in a thick medium to hot sauce.
20. Shahi Jal £12.95
    Chicken or lamb tikka cooked Punjabi style with a unique homemade cashew nut creamy sauce, hot.

CURRY GARDEN

SEAFOOD SPECIALS

1. King Prawn Rangoon £16.95
   Mouth watering king prawns cooked in their shells with a blend of green chillies, herbs and spices.
2. King prawn Molly £16.95
   Cooked with mustard seeds, green chilli and coconut milk.
3. Machly-e-Bahar £14.95
   Succulent seabass fish cooked in a rich tandoori sauce.
4. Rajastani Mix £14.95
   Mixed seafood fried and cooked with curry leaves, delicate spices in a coconut sauce.
5. Salmon Jhul £14.95
   Salmon fillet cooked with an Indian medium sauce.
6. Phangaash Biran £14.95
   Exotic freshwater phangaash fish pan baked served with caramelised onions.
7. Kerala Fish Curry £14.95
   Fish cooked in a thick sauce with coconut milk, curry leaves, fresh herbs and spices.

SPECIAL CURRY DISHES

Prepared in a rich Tandoori massala sauce served with pilau rice.

1. Chicken or Lamb Tikka Massala £13.95
2. Chicken or Lamb Tikka Passanda £13.95
   Massala base with coconut and almonds.
3. Mixed Vegetable Massala (V) £11.95
4. Paneer Tikka Massala (V) £11.95
5. Korai Lamb or Chicken £13.95
6. Korai Paneer Tikka (V) £11.95
7. Tandoori King Prawn Korai £16.95
8. Dansak Lamb or Chicken £13.95
   Cooked with lentils, sweet and spicy.
9. Pathia Lamb or Chicken £13.95
   Hot, sweet and sour.

ENGLISH DISHES

Served with chips, peas, tomatoes and mushrooms.

1. Chicken Omelette £8.95
2. Cheese Omelette £8.95
3. Mushroom Omelette £8.95
4. Fries £2.95

BALTI DISHES

Brought from the traditional roots of India, all dishes are freshly cooked with tomatoes, onions, herbs and spices, then garnised with fresh coriander.

1. Chicken or Lamb Balti £9.95
2. Chicken or Lamb Tikka Balti £10.95
4. Paneer Tikka Balti (V) £9.95
5. Mix Vegetable Balti (V) £9.95
6. Prawn Balti £9.95
7. King Prawn Balti £16.95
8. Saag Mushroom Balti (V) £9.95

BIRYANI DISHES

Basmati rice stir fried with nuts and almonds. Served with a side dish of vegetable curry, garnished with egg and tomato.

1. Chicken or Lamb Tikka Biryani £13.95
2. Prawn Biryani £11.95
3. King Prawn Biryani £16.95
4. Mixed Vegetable Biryani (V) £10.95
5. Mushroom Biryani (V) £9.95